

Slow Cooker (Crockpot) Barbequed Beef Ribs

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Slow Cooker Barbequed Beef Ribs Recipe

Indulge in the rich heritage of Slow Cooker Barbequed Beef Ribs – a tantalizing blend of sweet and tangy flavors that will transport you to a world of culinary magic and cherished family traditions. Embrace the art of slow cooking, and savor the succulent, fall-off-the-bone meat that promises an unforgettable feast for your taste buds.

Prep Time: 10 mins **Cook Time:** 4 hrs

Total Time: 4 hrs 10 mins **Servings:** 4

Ingredients:

- 1 cup water
- 1 cup ketchup
- 1 (6 ounce) can tomato paste
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup vinegar
- 2 tablespoons prepared mustard
- 1 tablespoon salt
- 2 pounds beef back ribs

Instructions:

1. Combine water, ketchup, tomato paste, brown sugar, vinegar, mustard, and salt in a slow cooker; stir well to dissolve brown sugar and salt.
2. Place short ribs into the sauce and stir to coat. Cover and cook until ribs are tender, about 8 hours on Low or 4 hours on High.

Tips:

The magazine version of this recipe uses 4 pounds beef short (or back) ribs, $\frac{1}{4}$ cup water, and 1 $\frac{1}{2}$ teaspoons salt.

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Crockpot Barbequed Beef Ribs Recipe

Discover the mouthwatering goodness of our Crockpot Barbequed Beef Ribs recipe! This easy-to-follow, step-by-step guide will take your taste buds on a flavor-packed journey, as tender beef ribs are slow-cooked to perfection in a savory barbeque sauce. Whether you're a seasoned chef or a novice in the kitchen, our delectable recipe promises to be a hit at family gatherings, weekend cookouts, or any special occasion.

Ingredients:

- 2 racks baby back ribs or pork spare ribs
- 2 cups barbecue sauce

Dry Rub

- 1 tablespoon smoked paprika
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon ground mustard

Instructions:

1. Remove the membrane from the back of the ribs. Just slide your fingers around the side to loosen it up and rip it right off.
2. In a small bowl, stir together the ingredients for the dry rub. Rub this mixture generously over the outside of the ribs to coat.
3. Put your ribs in the crockpot. Drizzle on 1 1/2 cups of barbecue sauce, reserving 1/2 cup for later.
4. Cook on low for 8 to 10 hours. The more racks in the pot, the longer you'll need to cook.
5. Gently remove the racks and lay them out on a foil lined baking sheet. Add the reserved barbecue sauce on top.
6. Broil under a broiler for 3-5 minutes until the barbecue sauce starts to bubble and caramelize. Alternately you could wrap them in foil and throw them on a heated grill for the same effect.